

Fw: taste panel for transgenic melons

Mike Mendelsohn to:

Janet Andersen, Sheryl Reilly, Chris Wozniak, Elizabeth Milewski

04/16/2008 09:33 AM

Internal Deliberative



Thanks.

Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides

--- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov> cc "Collis, Philip" <pcollis@ehs.ufl.edu>

Subject taste panel for transgenic melons

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Attached below is more info.

Thank you,

Karen D. Gillis, MS, RBP

Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

Building 179, Newell Drive

PO Box 112190

Gainesville, FL 32611

T: 352-392-1591

F: 352-392-3647

E: kgillis@ehs.ufl.edu

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Re: Fw: taste panel for transgenic melons Chris Wozniak to: Mike Mendelsohn

04/16/2008 10:10 AM Cc: Elizabeth Milewski, Janet Andersen, Sheryl Reilly



Chris

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

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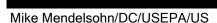
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Re: Fw: taste panel for transgenic melons





04/16/2008 10:52 AM





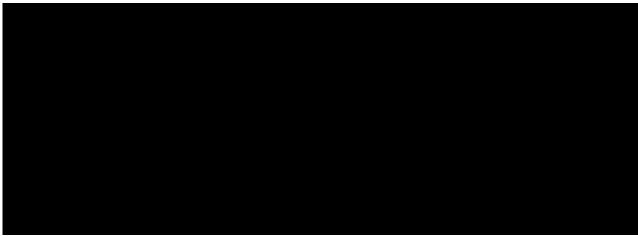
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Keith Matthews to: Janet Andersen

Cc: Chris Wozniak, Elizabeth Milewski, Mike Mendelsohn, Sheryl Reilly

04/16/2008 11:08 AM



Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US

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To Mike Mendelsohn/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

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Re: Fw: taste panel for transgenic melons



Cc: Chris Wozniak, Elizabeth Milewski, Mike Mendelsohn, Sheryl Reilly

Keith Matthews/DC/USEPA/US



Keith Matthews/DC/USEPA/US 04/16/2008 11:08 AM

To Janet Andersen/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Mike Mendelsohn/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US 04/16/2008 10:52 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

CC Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

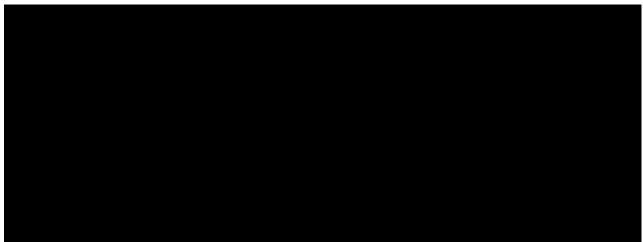
To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons



Internal Deliberative



Thanks.

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
U.S. Environmental Protection Agency
1200 Pennsylvania Avenue NW
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(703) 308-7026 (fax)
http://www.epa.gov/pesticides/biopesticides

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>
cc "Collis, Philip" <pcollis@ehs.ufl.edu>

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PO Box 112190

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E: kgillis@ehs.ufl.edu

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Cc: Chris Wozniak, Elizabeth Milewski, Mike Mendelsohn, Sheryl Reilly

04/16/2008 11:52 AM

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04/16/2008 11:39 AM

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Elizabeth Milewski to: Janet Andersen

Cc: Chris Wozniak, Keith Matthews, Mike Mendelsohn, Sheryl Reilly

History: This message has been forwarded.



Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US

04/16/2008 11:39 AM

To Keith Matthews/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Mike Mendelsohn/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

04/16/2008 02:26 PM

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Subject Re: Fw: taste panel for transgenic melons

subject to BPPD regulation.

Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US

04/16/2008 10:52 AM

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Subject Re: Fw: taste panel for transgenic melons



Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

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Subject Fw: taste panel for transgenic melons

Internal Deliberative



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Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides

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Elizabeth Milewski to: Keith Matthews

Cc: Chris Wozniak, Janet Andersen, Mike Mendelsohn, Sheryl Reilly

04/16/2008 02:27 PM

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To Janet Andersen/DC/USEPA/US@EPA

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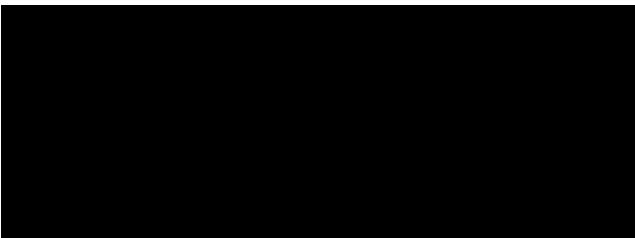
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Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides

----- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>

cc "Collis, Philip" <pcollis@ehs.ufl.edu>

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Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

Building 179, Newell Drive

PO Box 112190

Gainesville, FL 32611

T: 352-392-1591

F: 352-392-3647

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Re: Fw: taste panel for transgenic melons

Chris Wozniak to: Elizabeth Milewski

Cc: Janet Andersen, Keith Matthews, Mike Mendelsohn, Sheryl Reilly

History:

This message has been replied to.

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Chris

Elizabeth Milewski/DC/USEPA/US

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04/16/2008 02:26 PM

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04/16/2008 02:55 PM

Reilly/DC/USEPA/US@EPA

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Janet Andersen/DC/USEPA/US

04/16/2008 11:39 AM

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Internal Deliberative



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04/16/2008 02:55 PM

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- CC Janet Andersen/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Mike Mendelsohn/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

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William Jordan, John Carley, Keith

Mike Mendelsohn to: Matthews, Angela Huskey, Philip Ross, Lee

Tyner

05/13/2008 11:12 AM

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 05/13/2008 11:11 AM -----



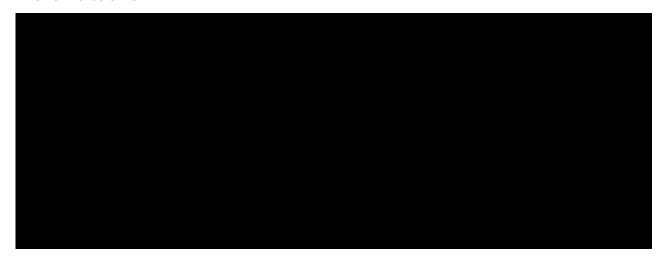
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Re: Fw: taste panel for transgenic melons

John Carley to: Mike Mendelsohn

Cc: William Jordan

05/13/2008 11:51 AM



John M. Carley Program Analyst
U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike



Mendelsohn/DC/USEPA/US

05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 05/13/2008 11:11 AM -----



Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

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Internal Deliberative



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Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
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---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen"



<kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <iones.kathleen@cfsan.fda.gov>

cc "Collis, Philip" <pcollis@ehs.ufl.edu>

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Re: Fw: taste panel for transgenic melons

05/13/2008 12:28 PM

William Jordan to: John Carley

Cc: Mike Mendelsohn

History:

This message has been replied to.



Bill

William L. Jordan Senior Policy Adviser Office of Pesticide Programs -- Mail code 7501P U. S. Environmental Protection Agency 1200 Pennsylvania Avenue, NW Washington, DC 20460 (703) 305-1049 (voice) (703) 308-4776 (fax) John Carley/DC/USEPA/US

John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

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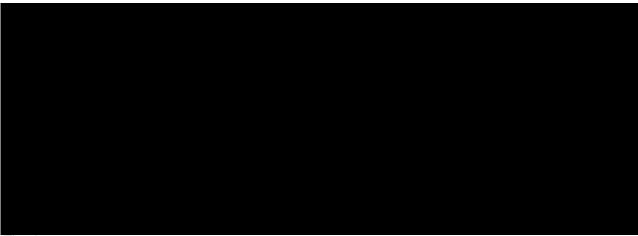
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Internal Deliberative



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"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

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Re: taste panel for transgenic melons

William Jordan, John Carley, Angela Mike Mendelsohn to: Huskey, Philip Ross, Lee Tyner, Sheryl Reilly, Elizabeth Milewski

05/14/2008 08:58 AM

Based on our call yesterday, please comment on the proposed response. We intend to send the response from Sheryl Reilly to Ms. Gillis via email. Thanks for all your help and input.

Best Regards,

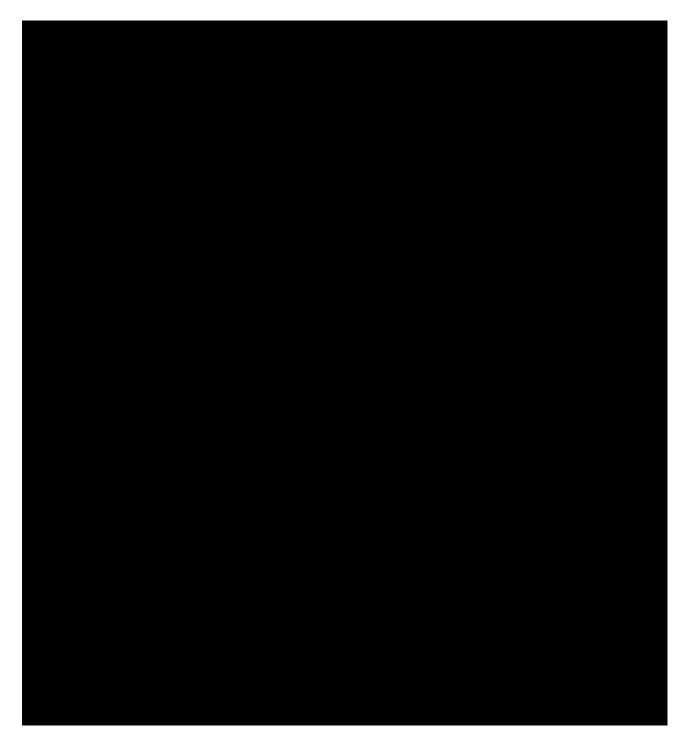
Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides



Transgenic Melon Inquiry.doc

Ms. Gillis,





William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

- To John Carley/DC/USEPA/US@EPA
- cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



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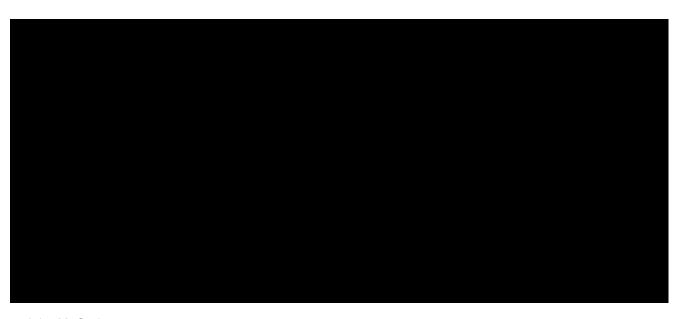
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Re: taste panel for transgenic melons



05/14/2008 09:02 AM

William Jordan to: Mike Mendelsohn

Angela Huskey, Elizabeth Milewski, John Carley, Lee Tyner, Philip Ross, Sheryl Reilly

I am OK with the draft Mike prepared.

Bill

William L. Jordan Senior Policy Adviser Office of Pesticide Programs -- Mail code 7501P U. S. Environmental Protection Agency 1200 Pennsylvania Avenue, NW Washington, DC 20460 (703) 305-1049 (voice) (703) 308-4776 (fax) Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/14/2008 08:58 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

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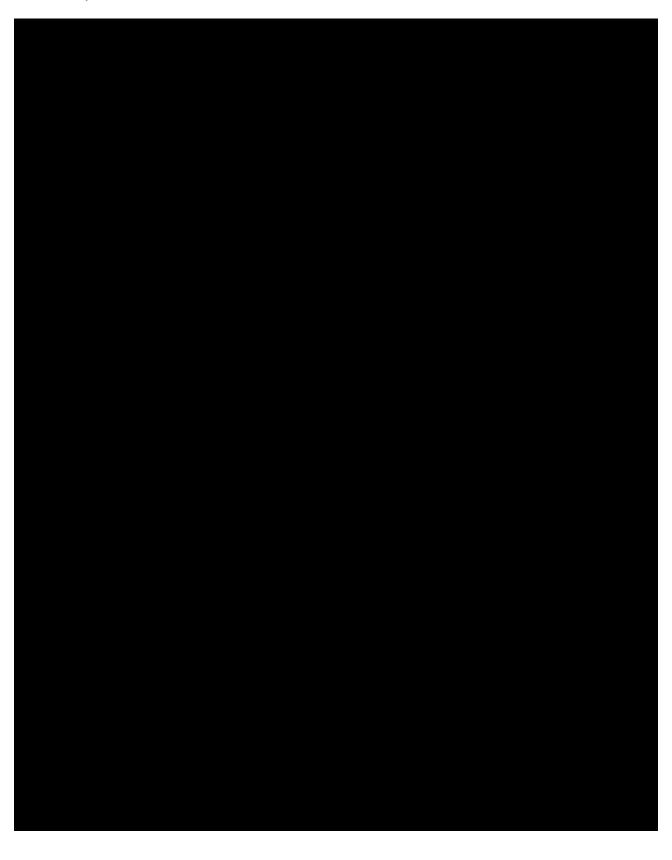
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Transgenic Melon Inquiry.doc

Ms. Gillis,





William Jordan/DC/USEPA/US

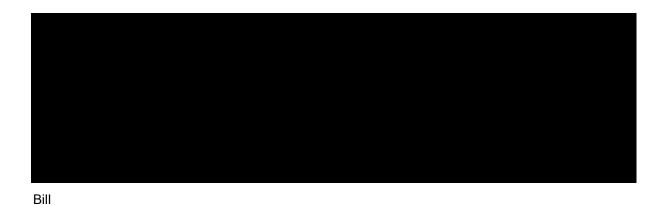


William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



William L. Jordan Senior Policy Adviser Office of Pesticide Programs -- Mail code 7501P U. S. Environmental Protection Agency 1200 Pennsylvania Avenue, NW Washington, DC 20460 (703) 305-1049 (voice) (703) 308-4776 (fax) John Carley/DC/USEPA/US

John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike



Mendelsohn/DC/USEPA/US

05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

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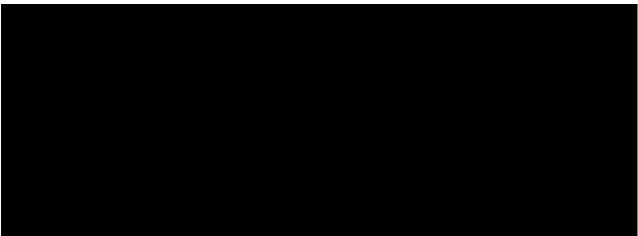
Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

CC

Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

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"Gillis, Karen"



<kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <iones.kathleen@cfsan.fda.gov>

cc "Collis, Philip" <pcollis@ehs.ufl.edu>

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University of Florida

Division of Environmental Health & Safety

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T: 352-392-1591

F: 352-392-3647

E: kgillis@ehs.ufl.edu

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Re: taste panel for transgenic melons



John Carley to: Mike Mendelsohn

Cc: Angela Huskey, Elizabeth Milewski, Lee Tyner, Philip Ross, Sheryl Reilly, William Jordan

05/14/2008 09:20 AM

Looks fine to me.

John M. Carley **Program Analyst** U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US

05/14/2008 08:58 AM

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Transgenic Melon Inquiry.doc

Ms. Gillis,

Internal deliberative communication



William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



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Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

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Subject Fw: taste panel for transgenic melons

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Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

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Re: taste panel for transgenic melons



Philip Ross to: Mike Mendelsohn

Cc: Angela Huskey, Elizabeth Milewski, John Carley, Lee Tyner, Sheryl Reilly, William Jordan

05/14/2008 10:50 AM

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release

Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/14/2008 08:58 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

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Subject Re: taste panel for transgenic melons

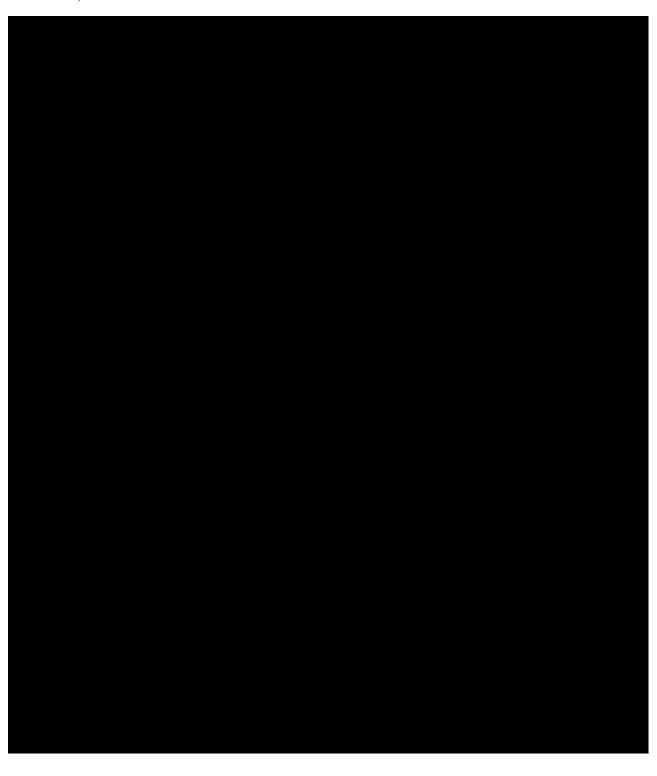
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William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

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E: kgillis@ehs.ufl.edu

Request for Approval for tasting

Previous United States Department of Agriculture/Caribbean Basin Administrative Group (USDA/CBAG) project funding led to the development of two transgenic inbred lines (TGM-AS-1 and TGM-AS-2) of the male parent of 'Galia' muskmelon (Nuñez-Palenius et al., 2005). Fruit which developed on these lines exhibited delayed ripening. The approach used a gene encoding an important regulator enzyme, ACC oxidase (ACO-1), which works in the last step of ethylene synthesis.

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of questions.

Testing will take place at the Food Science facilities in collaboration with Dr. Charlie Sims. Dr. Sims will run the tests using his standard procedures. Volunteers will be given food vouchers or a soft drink as compensation for participation.

We will be happy to address any questions regarding this request.

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Further information on ethylene and Flavr Savr ™ Tomato:

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FAO. 2005. pesticide residues in food, report 2005. FAO Plant Production and Protection Paper 183. http://www.fao.org/docrep/009/a0209e/a0209e00.htm#Contents >



Fw: taste panel for transgenic melons
Chris Kaczmarek to: Mike Mendelsohn
Cc: Keith Matthews, Philip Ross, Angela Huskey

06/10/2008 02:13 PM

History:

This message has been forwarded.

Confidential Attorney-Client Communication Attorney Work Product Pre-Decisional/Deliberative -- Do Not Release Under FOIA

Chris E. Kaczmarek
Office of General Counsel
Pesticides and Toxic Substances Law Office
U.S. Environmental Protection Agency
1200 Pennsylvania Ave., N.W.
Ariel Rios Building, MC-2333A
Washington, D.C. 20460
tel (202) 564-3909
fax (202) 564-5644

---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/10/2008 02:06 PM -----



Philip Ross/DC/USEPA/US

06/04/2008 01:52 PM

To Angela Huskey/DC/USEPA/US@EPA

CC Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Angela Huskey/DC/USEPA/US



Angela Huskey/DC/USEPA/US 06/04/2008 01:28 PM

- To Philip Ross/DC/USEPA/US@EPA
- cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
1200 Pennsylvania Ave., NW
Washington, D.C. 20460

Room 7426HH - Ariel Rios North

Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 12:45 PM

- To Philip Ross/DC/USEPA/US@EPA
- CC Angela Huskey/DC/USEPA/US@EPA, Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

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Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 11:43 AM

- To Chris Kaczmarek/DC/USEPA/US
- cc Angela Huskey/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release

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Chris Kaczmarek/DC/USEPA/US



Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

- To Philip Ross/DC/USEPA/US@EPA
- cc Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons

Confidential

---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/04/2008 10:09 AM -----



Angela Huskey/DC/USEPA/US 06/04/2008 10:04 AM

To Chris Kaczmarek/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons

Here's Mike's email.

Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
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Environmental Protection Agency
1200 Pennsylvania Ave., NW
Washington, D.C. 20460

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----- Forwarded by Angela Huskey/DC/USEPA/US on 06/04/2008 10:04 AM -----



Mike Mendelsohn/DC/USEPA/US 05/14/2008 08:58 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

СС

Subject Re: taste panel for transgenic melons

Based on our call yesterday, please comment on the proposed response. We intend to send the response from Sheryl Reilly to Ms. Gillis via email. Thanks for all your help and input.

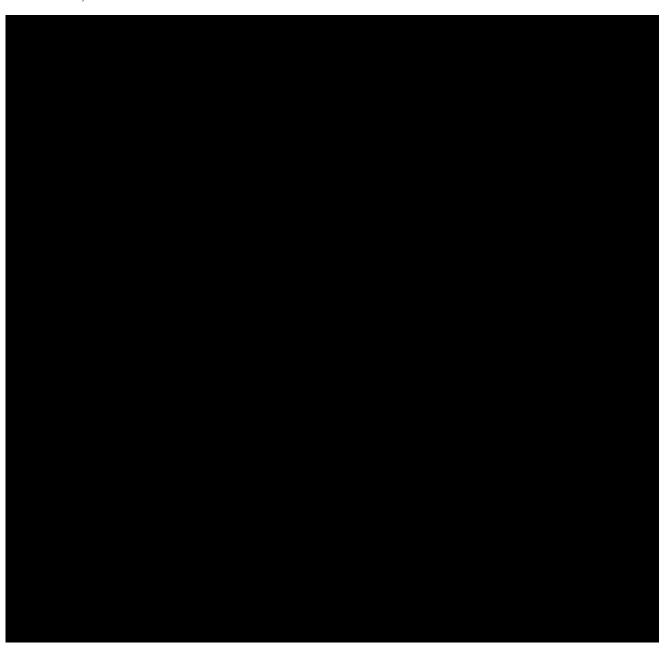
Best Regards,

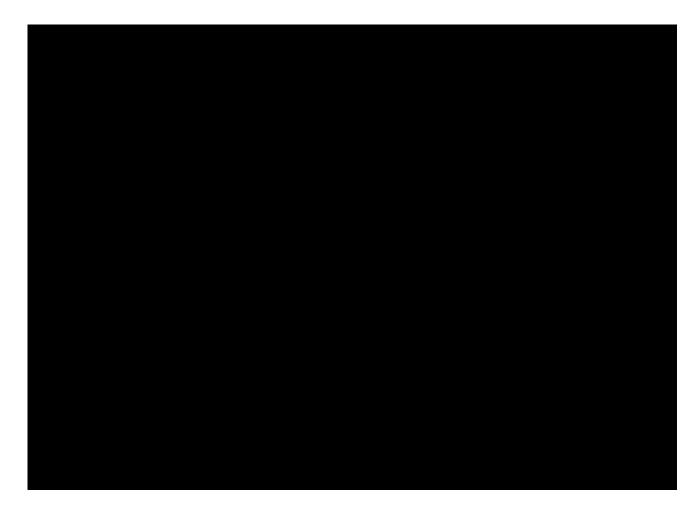
Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides



Transgenic Melon Inquiry.doc

Ms. Gillis,





William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

- To John Carley/DC/USEPA/US@EPA
- cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Bill

William L. Jordan
Senior Policy Adviser
Office of Pesticide Programs -- Mail code 7501P
U. S. Environmental Protection Agency
1200 Pennsylvania Avenue, NW
Washington, DC 20460
(703) 305-1049 (voice)
(703) 308-4776 (fax)
John Carley/DC/USEPA/US

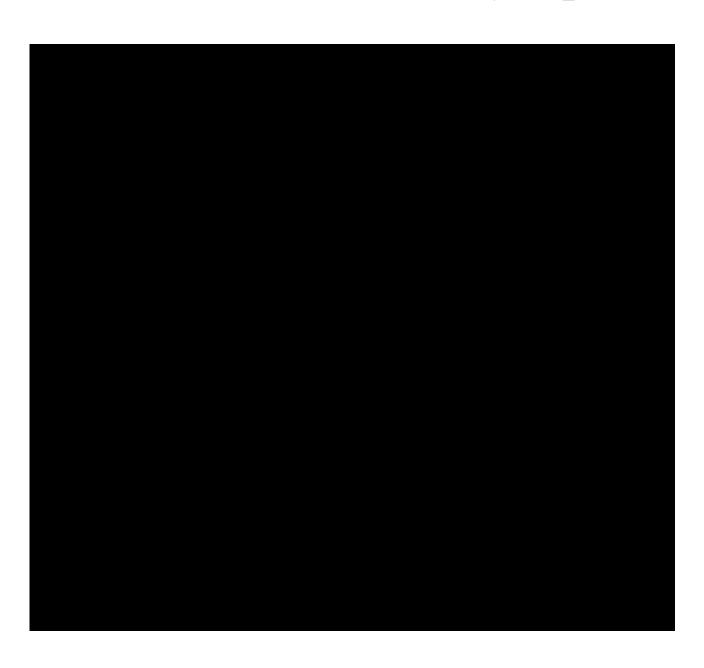
John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

C

Subject Fw: taste panel for transgenic melons

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 05/13/2008 11:11 AM -----



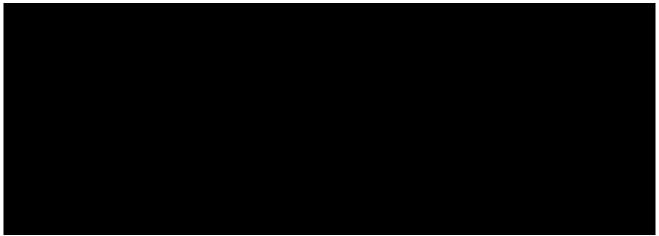
Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

CC

Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

Mike Mendelsohn

Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
U.S. Environmental Protection Agency
1200 Pennsylvania Avenue NW
Washington DC 20460
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(703) 308-7026 (fax)
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---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>
CC "Collis, Philip" <pcollis@ehs.ufl.edu>

Subject taste panel for transgenic melons

Hi Drs. Mendelsohn & Jones,

I last emailed w/ a similar question in June of 2006, so I'm not even sure this email will reach you – hope so, as you were helpful last time. In 2006, I asked about a taste panel to test a genetically engineered flavor-modified tomato. This time it is a muskmelon that is constructed to be delayed ripening (similar to the FlavrSavr tomato) and has a glyphosate selectable marker.

Neither the EPA nor the FDA regulated consumption of the taste-modified tomato, but you provided guidance suggesting that the researcher should provide evidence of GRAS status, the Institutional Biosafety Committee should evaluate the taste panel request, and an informed consent should be developed and approved by the Institutional Review Board.

Would the same recommendations apply?

Attached below is more info.

Thank you,

Karen D. Gillis, MS, RBP

Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

Building 179, Newell Drive

PO Box 112190

Gainesville, FL 32611

T: 352-392-1591

F: 352-392-3647

E: kgillis@ehs.ufl.edu

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Re: taste panel for transgenic melons

Mike Mendelsohn to: Janet Andersen, Sheryl Reilly

Cc: William Jordan, John Carley, Chris Wozniak, John Kough

06/11/2008 10:36 AM

Janet,



Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
U.S. Environmental Protection Agency
1200 Pennsylvania Avenue NW
Washington DC 20460
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http://www.epa.gov/pesticides/biopesticides

----- Forwarded by Mike Mendelsohn/DC/USEPA/US on 06/11/2008 10:23 AM -----



Chris Kaczmarek/DC/USEPA/US 06/10/2008 02:13 PM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons

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Office of General Counsel
Pesticides and Toxic Substances Law Office
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Washington, D.C. 20460

tel (202) 564-3909 fax (202) 564-5644

- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/10/2008 02:06 PM -----



Philip Ross/DC/USEPA/US

06/04/2008 01:52 PM

To Angela Huskey/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith

Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Angela Huskey/DC/USEPA/US



Angela Huskey/DC/USEPA/US 06/04/2008 01:28 PM

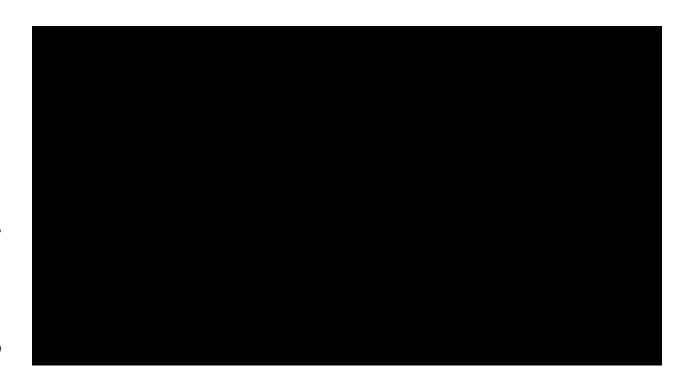
To Philip Ross/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip

Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
1200 Pennsylvania Ave., NW
Washington, D.C. 20460

Room 7426HH - Ariel Rios North Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 12:45 PM

To Philip Ross/DC/USEPA/US@EPA

cc Angela Huskey/DC/USEPA/US@EPA, Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

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Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US 06/04/2008 11:43 AM

- To Chris Kaczmarek/DC/USEPA/US
- cc Angela Huskey/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



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Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office

Chris Kaczmarek/DC/USEPA/US



202-564-5637

Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

To Philip Ross/DC/USEPA/US@EPA

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To Chris Kaczmarek/DC/USEPA/US@EPA

CC

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Angela M.D. Huskey

Office of General Counsel, Pesticides and Toxic Substances Law Office

Mail Code 2333A Environmental Protection Agency 1200 Pennsylvania Ave., NW Washington, D.C. 20460

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CC

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Based on our call yesterday, please comment on the proposed response. We intend to send the response from Sheryl Reilly to Ms. Gillis via email. Thanks for all your help and input.

Best Regards,

Mike Mendelsohn
Senior Regulatory Specialist
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Transgenic Melon Inquiry.doc

Ms. Gillis,



Internal deliberative communication



William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Bill

William L. Jordan
Senior Policy Adviser
Office of Pesticide Programs -- Mail code 7501P
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1200 Pennsylvania Avenue, NW
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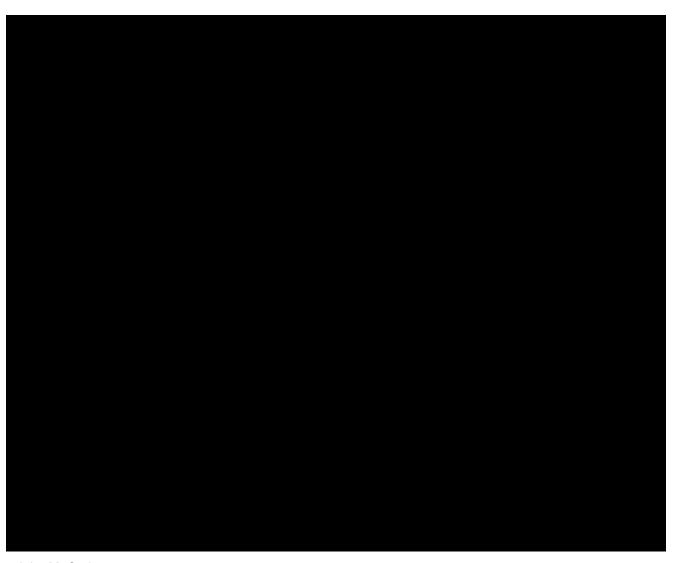
05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

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John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



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Internal Deliberative



Mike Mendelsohn
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To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov> cc "Collis, Philip" <pcollis@ehs.ufl.edu>

Subject taste panel for transgenic melons

Hi Drs. Mendelsohn & Jones,

I last emailed w/ a similar question in June of 2006, so I'm not even sure this email will reach you – hope so, as you were helpful last time. In 2006, I asked about a taste panel to test a genetically engineered flavor-modified tomato. This time it is a muskmelon that is constructed to be delayed ripening (similar to the FlavrSavr tomato) and has a glyphosate selectable marker.

Neither the EPA nor the FDA regulated consumption of the taste-modified tomato, but you provided guidance suggesting that the researcher should provide evidence of GRAS status, the Institutional Biosafety Committee should evaluate the taste panel request, and an informed consent should be developed and approved by the Institutional Review Board.

Would the same recommendations apply?

Attached below is more info.

Thank you,

Karen D. Gillis, MS, RBP

Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

Building 179, Newell Drive

PO Box 112190

Gainesville, FL 32611

T: 352-392-1591

F: 352-392-3647

E: kgillis@ehs.ufl.edu

Request for Approval for tasting

Previous United States Department of Agriculture/Caribbean Basin Administrative Group (USDA/CBAG) project funding led to the development of two transgenic inbred lines (TGM-AS-1 and TGM-AS-2) of the male parent of 'Galia' muskmelon (Nuñez-Palenius et al., 2005). Fruit which developed on these lines exhibited delayed ripening. The approach used a gene encoding an important regulator enzyme, ACC oxidase (ACO-1), which works in the last step of ethylene synthesis.

Ethylene is a natural plant product that is produced by all plant tissues. It is a hormone that regulates plant growth, development and senescence (Kader, 2002). In fruit production, it is responsible for fruit ripening and abscission from the plant. The antisense technology used in this research did not involve the introduction of a new

component; instead, it shut-off the gene responsible for ethylene production. In this case, the ACC oxidase gene (ACO-1) was antisensed, therefore reducing the level of ethylene synthesis in the fruit. This is not the first introduction of antisense technology to human consumption. Antisense technology helped produce the first genetically engineered commercial food product sold in the U.S. market, the Flavr Savr™ tomato (Kramer and Redenbaugh, 1994).

This research also involved other genetic engineering. An additional gene was inserted for glyphosate, a selectable marker used to identify the genetically engineered plants from the normal plants. The glyphosate gene is currently used in many herbicide-resistant crops that are commercially grown throughout the world (soybean, corn) and no risks have been found with food products of glyphosate-resistant crops (Cerdeira and Duke, 2006; FAO, 2005). The antisense lines have been produced under USDA-approved conditions using standard commercial greenhouse practices at the UF Plant Science Research and Education Unit in Citra, FL.

The initial antisense muskmelon lines from tissue culture produced fruits which ripened either very slowly or essentially not at all and produced less ethylene compared to wild-type fruits. Other postharvest quality characteristics of the transgenic fruit were not significantly different from the wild-type fruit, denoting that the transgenic melons were comparable to the wild-type melons, even with the newly inserted gene. From the transgenic male parental lines, transgenic F₁ 'Galia' Antisense ACC-oxidase hybrids were developed. The antisense 'Galia' fruit produce less ethylene than the original hybrid and ripen at a slower rate. Fruit quality characteristics such as Soluble Solids Content, which is a measure of sweetness, are similar to the original 'Galia'. The objective of the proposed taste panel is to determine if the antisense 'Galia' muskmelon is similar in flavor to the original Galia muskmelon.

Taste panelists will be asked to smell and eat four samples of muskmelon, which will each have their own identification number. The samples will be: 1.) Original Galia muskmelon harvested at a fully-ripe stage; 2.) Antisense ACC-oxidase Galia muskmelon harvested at a fully ripe stage; 3.) Original Galia muskmelon harvested prior to full-slip; and 4.) Antisense ACC-oxidase Galia muskmelon harvested prior to full-slip. Panelists will be asked to smell and eat each sample and then answer a series of questions.

Testing will take place at the Food Science facilities in collaboration with Dr. Charlie Sims. Dr. Sims will run the tests using his standard procedures. Volunteers will be given food vouchers or a soft drink as compensation for participation.

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Further Information on Antisense ACC-oxidase Galia muskmelon:

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Further information on ethylene and Flavr Savr ™ Tomato:

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FAO. 2005. pesticide residues in food, report 2005. FAO Plant Production and Protection Paper 183. http://www.fao.org/docrep/009/a0209e/a0209e00.htm#Contents

Re: taste panel for transgenic melons



Janet Andersen to: Mike Mendelsohn

Cc: Chris Wozniak, John Carley, John Kough, Sheryl Reilly, William Jordan

History: This message has been replied to.

Thanks. Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 06/11/2008 10:36 AM

To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

06/11/2008 10:41 AM

William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons

Janet,



Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides

-- Forwarded by Mike Mendelsohn/DC/USEPA/US on 06/11/2008 10:23 AM -----



Kaczmarek/DC/USEPA/US 06/10/2008 02:13 PM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons



Confidential
Attorney-Client Communication
Attorney Work Product
Pre-Decisional/Deliberative -- Do Not Release Under FOIA

Chris E. Kaczmarek
Office of General Counsel
Pesticides and Toxic Substances Law Office
U.S. Environmental Protection Agency
1200 Pennsylvania Ave., N.W.
Ariel Rios Building, MC-2333A
Washington, D.C. 20460
tel (202) 564-3909
fax (202) 564-5644

----- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/10/2008 02:06 PM -----



Philip Ross/DC/USEPA/US

06/04/2008 01:52 PM

To Angela Huskey/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith

Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office

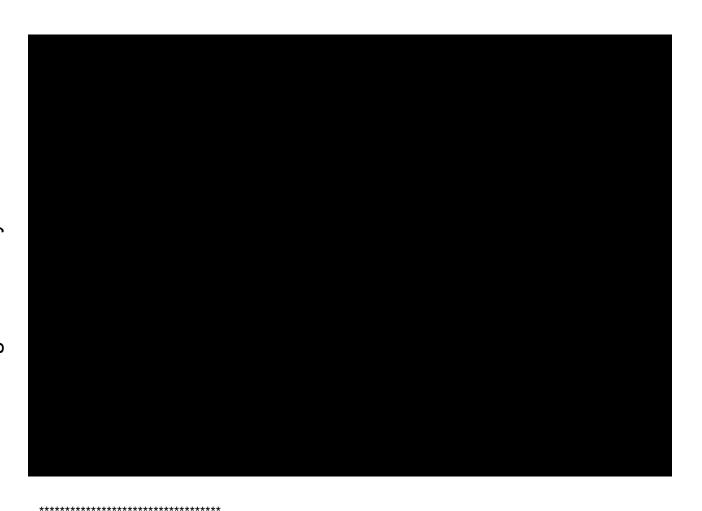
202-564-5637

Angela Huskey/DC/USEPA/US



- To Philip Ross/DC/USEPA/US@EPA
- CC Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
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Washington, D.C. 20460

Room 7426HH - Ariel Rios North

Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US

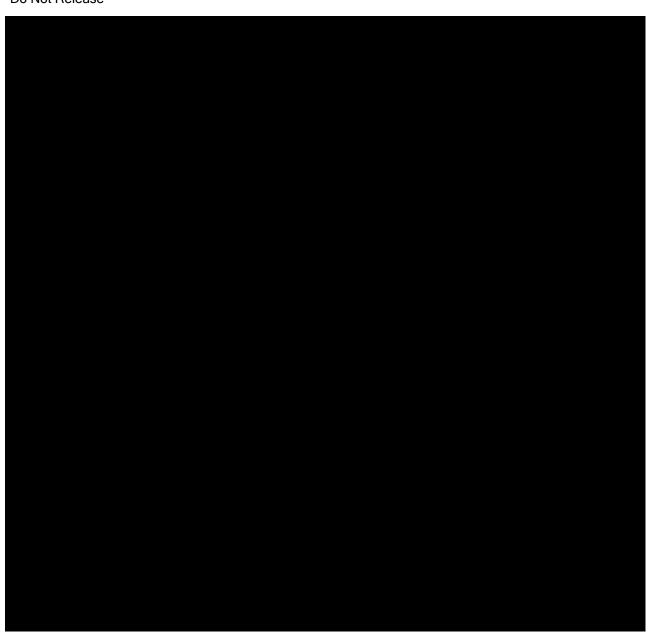
Philip Ross/DC/USEPA/US 06/04/2008 12:45 PM

To Philip Ross/DC/USEPA/US@EPA

CC Angela Huskey/DC/USEPA/US@EPA, Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

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Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 11:43 AM

- To Chris Kaczmarek/DC/USEPA/US
- cc Angela Huskey/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release

Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Chris Kaczmarek/DC/USEPA/US



Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

To Philip Ross/DC/USEPA/US@EPA

cc Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons

Confidential Attorney-Client Communication Pre-Decisional/Deliberative -- Do Not Release Under FOIA

----- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/04/2008 10:09 AM -----



Angela Huskey/DC/USEPA/US 06/04/2008 10:04 AM

To Chris Kaczmarek/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons

Here's Mike's email.

Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
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1200 Pennsylvania Ave., NW
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---- Forwarded by Angela Huskey/DC/USEPA/US on 06/04/2008 10:04 AM -----



Mike Mendelsohn/DC/USEPA/US 05/14/2008 08:58 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

СС

Subject Re: taste panel for transgenic melons

Based on our call yesterday, please comment on the proposed response. We intend to send the response from Sheryl Reilly to Ms. Gillis via email. Thanks for all your help and input.

Best Regards,

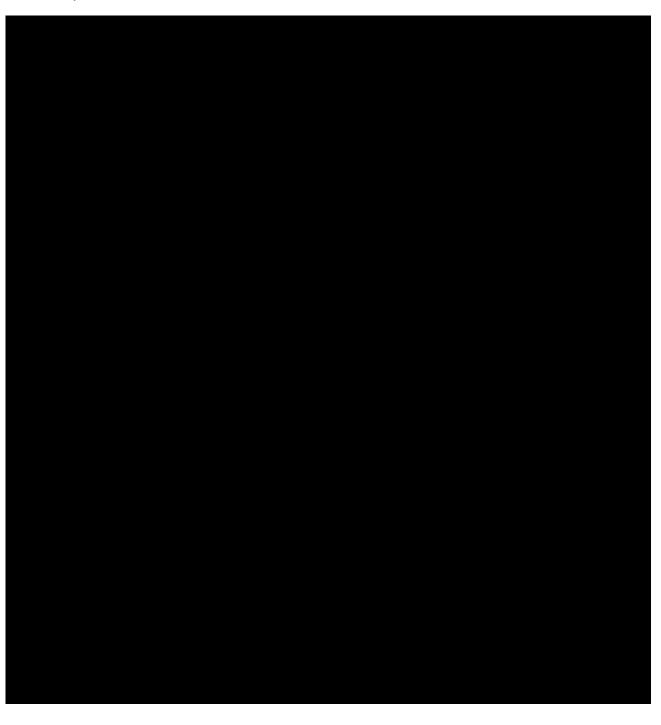
Mike Mendelsohn
Senior Regulatory Specialist
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Washington DC 20460
(703) 308-8715

(703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides



Transgenic Melon Inquiry.doc

Ms. Gillis,





William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Bill

William L. Jordan Senior Policy Adviser Office of Pesticide Programs -- Mail code 7501P U. S. Environmental Protection Agency 1200 Pennsylvania Avenue, NW Washington, DC 20460 (703) 305-1049 (voice) (703) 308-4776 (fax) John Carley/DC/USEPA/US

John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Program Analyst

U.S. Environmental Protection Agency

Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons

----- Forwarded by Mike Mendelsohn/DC/USEPA/US on 05/13/2008 11:11 AM -----



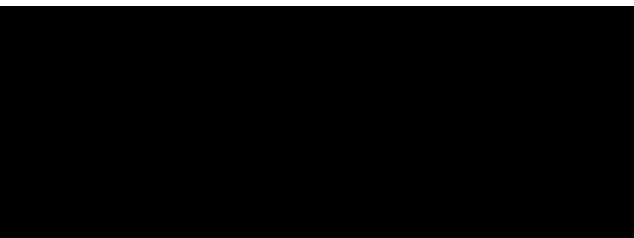
Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

CC

Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>

cc "Collis, Philip" <pcollis@ehs.ufl.edu>

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FAO. 2005. pesticide residues in food, report 2005. FAO Plant Production and Protection Paper 183. http://www.fao.org/docrep/009/a0209e/a0209e00.htm#Contents



John Carley to: Janet Andersen

Cc: Chris Wozniak, John Kough, Mike Mendelsohn, Sheryl Reilly, William Jordan

06/11/2008 11:47 AM



John M. Carley **Program Analyst** U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US 06/11/2008 10:41 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, William Jordan/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons





Mike Mendelsohn/DC/USEPA/US 06/11/2008 10:36 AM

To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons

Janet,

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
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Washington DC 20460
(703) 308-8715
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---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 06/11/2008 10:23 AM -----



Chris Kaczmarek/DC/USEPA/US 06/10/2008 02:13 PM

To Mike Mendelsohn/DC/USEPA/US@EPA

CC Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons

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Philip Ross/DC/USEPA/US

06/04/2008 01:52 PM

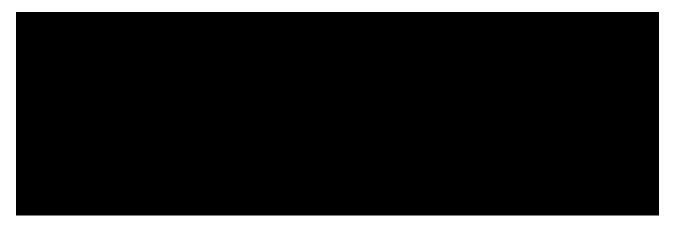
To Angela Huskey/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith



Matthews/DC/USEPA/US@EPA
Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Angela Huskey/DC/USEPA/US



Angela Huskey/DC/USEPA/US 06/04/2008 01:28 PM

To Philip Ross/DC/USEPA/US@EPA

CC Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
1200 Pennsylvania Ave., NW
Washington, D.C. 20460

Room 7426HH - Ariel Rios North

Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 12:45 PM

- To Philip Ross/DC/USEPA/US@EPA
- CC Angela Huskey/DC/USEPA/US@EPA, Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

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Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 11:43 AM

To Chris Kaczmarek/DC/USEPA/US

cc Angela Huskey/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

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Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential

Do Not Release

Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Chris Kaczmarek/DC/USEPA/US



Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

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---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/04/2008 10:09 AM -----



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To Chris Kaczmarek/DC/USEPA/US@EPA

СС

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CC

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http://www.epa.gov/pesticides/biopesticides



Transgenic Melon Inquiry.doc

Ms. Gillis,



Internal deliberative communication

William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US

05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Bill

William L. Jordan
Senior Policy Adviser
Office of Pesticide Programs -- Mail code 7501P
U. S. Environmental Protection Agency
1200 Pennsylvania Avenue, NW
Washington, DC 20460
(703) 305-1049 (voice)
(703) 308-4776 (fax)
John Carley/DC/USEPA/US

John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





John M. Carley
Program Analyst
U.S. Environmental Pro

U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons

----- Forwarded by Mike Mendelsohn/DC/USEPA/US on 05/13/2008 11:11 AM -----



Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US



Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
U.S. Environmental Protection Agency
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Washington DC 20460
(703) 308-8715
(703) 308-7026 (fax)
http://www.epa.gov/pesticides/biopesticides

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>
cc "Collis, Philip" <pcollis@ehs.ufl.edu>

Subject taste panel for transgenic melons

Hi Drs. Mendelsohn & Jones,

I last emailed w/ a similar question in June of 2006, so I'm not even sure this email will reach you – hope so, as you were helpful last time. In 2006, I asked about a taste panel to test a genetically engineered flavor-modified tomato. This time it is a muskmelon that is constructed to be delayed ripening (similar to the FlavrSavr tomato) and has a glyphosate selectable marker.

Neither the EPA nor the FDA regulated consumption of the taste-modified tomato, but you provided guidance suggesting that the researcher should provide evidence of GRAS status, the Institutional Biosafety Committee should evaluate the taste panel request, and an informed consent should be developed and approved by the Institutional Review Board.

Would the same recommendations apply?

Attached below is more info.

Thank you,

Karen D. Gillis, MS, RBP

Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

Building 179, Newell Drive

PO Box 112190

Gainesville, FL 32611

T: 352-392-1591

F: 352-392-3647

E: kgillis@ehs.ufl.edu

Request for Approval for tasting

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Testing will take place at the Food Science facilities in collaboration with Dr. Charlie Sims. Dr. Sims will run the tests using his standard procedures. Volunteers will be given food vouchers or a soft drink as compensation for participation.

We will be happy to address any questions regarding this request.

Further Information on Antisense ACC-oxidase Galia muskmelon:

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Further information on ethylene and Flavr Savr ™ Tomato:

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FAO. 2005. pesticide residues in food, report 2005. FAO Plant Production and Protection Paper 183. http://www.fao.org/docrep/009/a0209e/a0209e00.htm#Contents

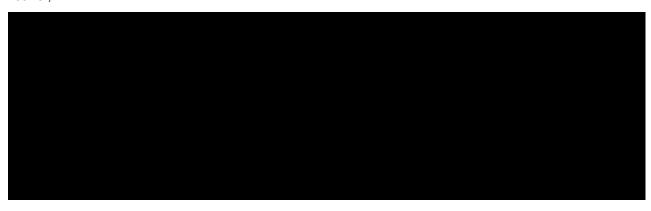


Re: taste panel for transgenic melons Mike Mendelsohn to: Janet Andersen

Chris Wozniak, John Carley, John Kough, Sheryl Reilly, William Jordan

06/11/2008 11:51 AM

Janet,





Transgenic Melon Inquiry 6 11 2008.doc

Mike Mendelsohn Senior Regulatory Specialist Office of Pesticide Programs/ Biopesticides and Pollution Prevention Division (7511P) U.S. Environmental Protection Agency 1200 Pennsylvania Avenue NW Washington DC 20460 (703) 308-8715 (703) 308-7026 (fax) http://www.epa.gov/pesticides/biopesticides

Ms. Gillis,



Internal deliberative communication

Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US

06/11/2008 10:41 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, William Jordan/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons

Thanks. Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 06/11/2008 10:36 AM

To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA

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Janet,

Mike Mendelsohn
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---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 06/11/2008 10:23 AM -----



Chris Kaczmarek/DC/USEPA/US 06/10/2008 02:13 PM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons

Confidential
Attorney-Client Communication
Attorney Work Product
Pre-Decisional/Deliberative -- Do Not Release Under FOIA

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fax (202) 564-5644

---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/10/2008 02:06 PM -----



Philip Ross/DC/USEPA/US

06/04/2008 01:52 PM

To Angela Huskey/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Angela Huskey/DC/USEPA/US



- To Philip Ross/DC/USEPA/US@EPA
- CC Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Mail Code 2333A Environmental Protection Agency 1200 Pennsylvania Ave., NW Washington, D.C. 20460

Room 7426HH - Ariel Rios North

Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US



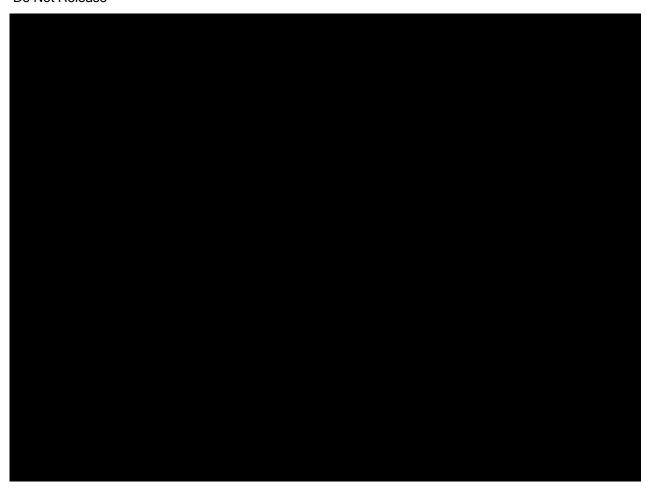
Philip Ross/DC/USEPA/US

06/04/2008 12:45 PM

- To Philip Ross/DC/USEPA/US@EPA
- cc Angela Huskey/DC/USEPA/US@EPA, Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

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Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 11:43 AM

- To Chris Kaczmarek/DC/USEPA/US
- cc Angela Huskey/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Chris Kaczmarek/DC/USEPA/US



Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

- To Philip Ross/DC/USEPA/US@EPA
- cc Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA



Subject Fw: taste panel for transgenic melons

Confidential Attorney-Client Communication Pre-Decisional/Deliberative -- Do Not Release Under FOIA

---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/04/2008 10:09 AM -----



Angela Huskey/DC/USEPA/US 06/04/2008 10:04 AM

To Chris Kaczmarek/DC/USEPA/US@EPA

CC

Subject Fw: taste panel for transgenic melons

Here's Mike's email.

Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
1200 Pennsylvania Ave., NW
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---- Forwarded by Angela Huskey/DC/USEPA/US on 06/04/2008 10:04 AM -----



Mike Mendelsohn/DC/USEPA/US 05/14/2008 08:58 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Elizabeth

Milewski/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons

Based on our call yesterday, please comment on the proposed response. We intend to send the response from Sheryl Reilly to Ms. Gillis via email. Thanks for all your help and input.

CC

Best Regards,

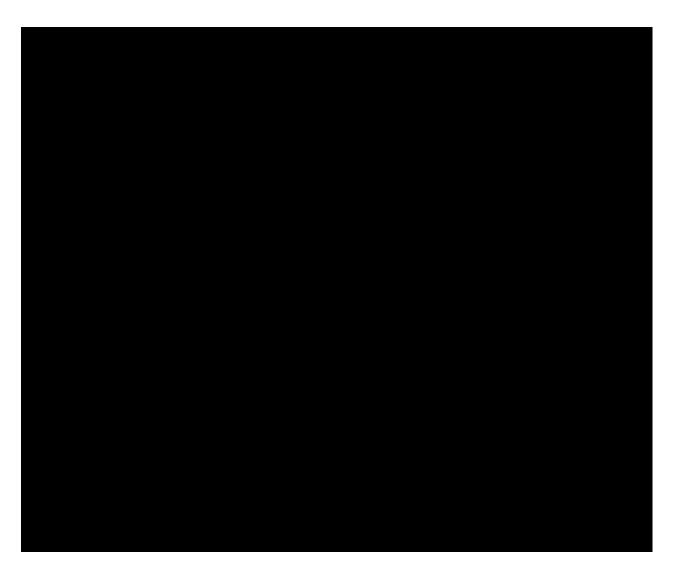
Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
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Transgenic Melon Inquiry.doc

Ms. Gillis,





William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Bill

William L. Jordan Senior Policy Adviser Office of Pesticide Programs -- Mail code 7501P U. S. Environmental Protection Agency 1200 Pennsylvania Avenue, NW Washington, DC 20460 (703) 305-1049 (voice) (703) 308-4776 (fax) John Carley/DC/USEPA/US

John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

CC

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Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

CC

Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
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"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>
cc "Collis, Philip" cpcollis@ehs.ufl.edu>

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Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

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06/11/2008 11:58 AM



John M. Carley **Program Analyst** U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 06/11/2008 11:51 AM

To Janet Andersen/DC/USEPA/US@EPA

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Subject Re: taste panel for transgenic melons

Janet,





Transgenic Melon Inquiry 6 11 2008.doc

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
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Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US 06/11/2008 10:41 AM

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Mike Mendelsohn/DC/USEPA/US 06/11/2008 10:36 AM

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Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
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Confidential Attorney-Client Communication Attorney Work Product Pre-Decisional/Deliberative -- Do Not Release Under FOIA Chris E. Kaczmarek
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Pesticides and Toxic Substances Law Office
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06/04/2008 01:52 PM

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- cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Angela Huskey/DC/USEPA/US



Angela Huskey/DC/USEPA/US 06/04/2008 01:28 PM

- To Philip Ross/DC/USEPA/US@EPA
- CC Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
1200 Pennsylvania Ave., NW
Washington, D.C. 20460

Room 7426HH - Ariel Rios North Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US



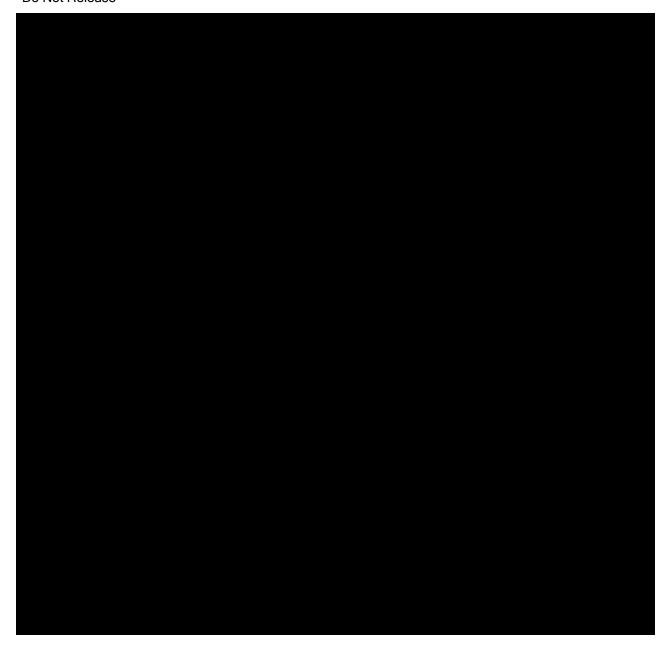
Philip Ross/DC/USEPA/US

06/04/2008 12:45 PM

- To Philip Ross/DC/USEPA/US@EPA
- cc Angela Huskey/DC/USEPA/US@EPA, Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

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Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 11:43 AM

To Chris Kaczmarek/DC/USEPA/US

cc Angela Huskey/DC/USEPA/US@EPA, Keith

Matthews/DC/USEPA/US@EPA

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Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

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---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/04/2008 10:09 AM -----



Angela Huskey/DC/USEPA/US 06/04/2008 10:04 AM

To Chris Kaczmarek/DC/USEPA/US@EPA

СС



Here's Mike's email.

Angela M.D. Huskey
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05/14/2008 08:58 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

CC

Subject Re: taste panel for transgenic melons

Based on our call yesterday, please comment on the proposed response. We intend to send the response from Sheryl Reilly to Ms. Gillis via email. Thanks for all your help and input.

Best Regards,

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
U.S. Environmental Protection Agency
1200 Pennsylvania Avenue NW
Washington DC 20460
(703) 308-8715
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http://www.epa.gov/pesticides/biopesticides



Transgenic Melon Inquiry.doc

Ms. Gillis,



William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US 05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Bill

William L. Jordan
Senior Policy Adviser
Office of Pesticide Programs -- Mail code 7501P
U. S. Environmental Protection Agency
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Washington, DC 20460
(703) 305-1049 (voice)
(703) 308-4776 (fax)
John Carley/DC/USEPA/US

John Carley/DC/USEPA/US

05/13/2008 11:51 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc William Jordan/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela



Huskey/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

СС

Subject Fw: taste panel for transgenic melons

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 05/13/2008 11:11 AM -----



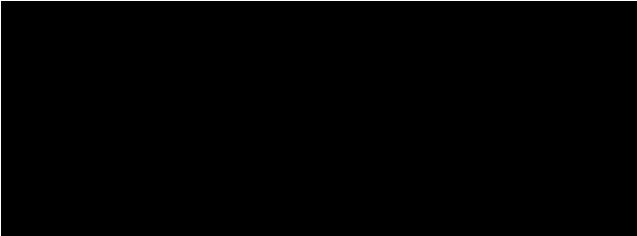
Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US, Sheryl Reilly/DC/USEPA/US, Chris Wozniak/DC/USEPA/US, Elizabeth Milewski/DC/USEPA/US

CC

Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

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---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>

cc "Collis, Philip" <pcollis@ehs.ufl.edu>



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Would the same recommendations apply?

Attached below is more info.

Thank you,

Karen D. Gillis, MS, RBP

Biological Safety Officer

University of Florida

Division of Environmental Health & Safety

Building 179, Newell Drive

PO Box 112190

Gainesville, FL 32611

T: 352-392-1591

F: 352-392-3647

E: kgillis@ehs.ufl.edu

Request for Approval for tasting

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Further information on ethylene and Flavr Savr ™ Tomato:

Kader, A. 2002. Postharvest technology of horticultural crops, third edition. Univ. of CA, Ag. And Nat. Res. Pub. 3311. Oakland, CA.

Kramer, M. and K. Redenbaugh. 1994. Commercialization of a tomato with an antisense polygalacturonase gene: The FLAVR SAVR™ tomato story. Euphytica. Vol. 79, pp. 293-297.

Further information on glyphosate:

Cerdeira, A.L. and Duke, S.O. 2006. The current status and environmental impacts of glyphosate-resistant crops: a review. J. Environ. Qual. Vol. 35, pp. 1633-1658.

FAO. 2005. pesticide residues in food, report 2005. FAO Plant Production and Protection Paper 183. http://www.fao.org/docrep/009/a0209e/a0209e00.htm#Contents >

Re: taste panel for transgenic melons

John Carley to: Janet Andersen

Cc: Chris Wozniak, John Kough, Mike Mendelsohn, Sheryl Reilly, William Jordan

06/11/2008 11:59 AM



John M. Carley **Program Analyst** U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US 06/11/2008 10:41 AM

- To Mike Mendelsohn/DC/USEPA/US@EPA
- cc Chris Wozniak/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, William Jordan/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons

Thanks. Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 06/11/2008 10:36 AM

- To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA
- William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, John Kough/DC/USEPA/US@EPA

Subject Re: taste panel for transgenic melons

Janet,



Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
Prevention Division (7511P)
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http://www.epa.gov/pesticides/biopesticides

----- Forwarded by Mike Mendelsohn/DC/USEPA/US on 06/11/2008 10:23 AM -----



Chris Kaczmarek/DC/USEPA/US 06/10/2008 02:13 PM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA

Subject Fw: taste panel for transgenic melons

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Attorney Work Product
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Chris E. Kaczmarek
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Pesticides and Toxic Substances Law Office
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tel (202) 564-3909
fax (202) 564-5644

---- Forwarded by Chris Kaczmarek/DC/USEPA/US on 06/10/2008 02:06 PM -----



Philip Ross/DC/USEPA/US

06/04/2008 01:52 PM To Angela Huskey/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith



Matthews/DC/USEPA/US@EPA
Subject Re: Fw: taste panel for transgenic melons

Attorney Client Communication Attorney Work Product Deliberative Privileged and Confidential Do Not Release



Philip J. Ross United States Environmental Protection Agency Office of General Counsel Pesticides and Toxic Substances Law Office 202-564-5637

Angela Huskey/DC/USEPA/US



Angela Huskey/DC/USEPA/US 06/04/2008 01:28 PM

To Philip Ross/DC/USEPA/US@EPA

cc Chris Kaczmarek/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Philip Ross/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons





Angela M.D. Huskey
Office of General Counsel, Pesticides and Toxic Substances Law Office
Mail Code 2333A
Environmental Protection Agency
1200 Pennsylvania Ave., NW
Washington, D.C. 20460

Room 7426HH - Ariel Rios North

Phone: (202) 564-2892 Fax: (202) 564-5644 Philip Ross/DC/USEPA/US



Philip Ross/DC/USEPA/US

06/04/2008 12:45 PM

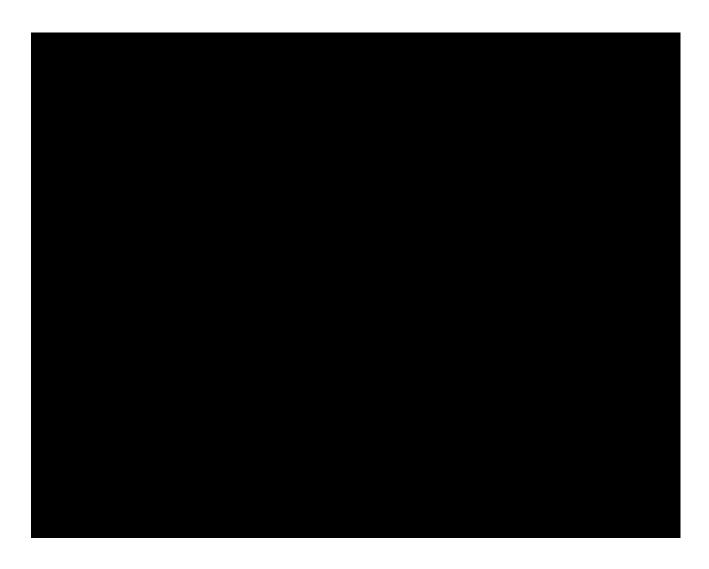
To Philip Ross/DC/USEPA/US@EPA

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Philip Ross/DC/USEPA/US

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Chris Kaczmarek/DC/USEPA/US 06/04/2008 10:21 AM

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To Chris Kaczmarek/DC/USEPA/US@EPA

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Best Regards,

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
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Transgenic Melon Inquiry.doc

Ms. Gillis,



Internal deliberative communication

William Jordan/DC/USEPA/US



William Jordan/DC/USEPA/US

05/13/2008 12:28 PM

To John Carley/DC/USEPA/US@EPA

cc Mike Mendelsohn/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons



Bill

William L. Jordan
Senior Policy Adviser
Office of Pesticide Programs -- Mail code 7501P
U. S. Environmental Protection Agency
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Subject Re: Fw: taste panel for transgenic melons





John M. Carley Program Analyst U.S. Environmental Protection Agency Office of Pesticide Programs

tel: 703 305-7019 fax: 703 308-4776

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 05/13/2008 11:12 AM

To William Jordan/DC/USEPA/US@EPA, John Carley/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Angela Huskey/DC/USEPA/US@EPA, Phillip Ross/DC/USEPA/US@EPA, Lee Tyner/DC/USEPA/US@EPA

CC

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Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

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Subject Fw: taste panel for transgenic melons

Internal Deliberative



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"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>
cc "Collis, Philip" <pcollis@ehs.ufl.edu>

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University of Florida

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T: 352-392-1591

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E: kgillis@ehs.ufl.edu

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Kramer, M. and K. Redenbaugh. 1994. Commercialization of a tomato with an antisense polygalacturonase gene: The FLAVR SAVR™ tomato story. Euphytica. Vol. 79, pp. 293-297.

Further information on glyphosate:

Cerdeira, A.L. and Duke, S.O. 2006. The current status and environmental impacts of glyphosate-resistant crops: a review. J. Environ. Qual. Vol. 35, pp. 1633-1658.

FAO. 2005. pesticide residues in food, report 2005. FAO Plant Production and Protection Paper 183. http://www.fao.org/docrep/009/a0209e/a0209e00.htm#Contents

Fw: taste panel for transgenic melons Mike Mendelsohn to: Elizabeth Milewski

---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 06/03/2010 11:44 AM -----

From: Elizabeth Milewski/DC/USEPA/US
To: Janet Andersen/DC/USEPA/US@EPA

Cc: Chris Wozniak/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA, Mike

Mendelsohn/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

Date: 04/16/2008 02:26 PM

Subject: Re: Fw: taste panel for transgenic melons



Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US

04/16/2008 11:39 AM

To Keith Matthews/DC/USEPA/US@EPA

CC Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Mike Mendelsohn/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Keith Matthews/DC/USEPA/US



Keith Matthews/DC/USEPA/US 04/16/2008 11:08 AM

To Janet Andersen/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Mike Mendelsohn/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Janet Andersen/DC/USEPA/US

Janet Andersen/DC/USEPA/US

04/16/2008 10:52 AM

To Mike Mendelsohn/DC/USEPA/US@EPA

cc Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Keith Matthews/DC/USEPA/US@EPA

Subject Re: Fw: taste panel for transgenic melons

Mike Mendelsohn/DC/USEPA/US



Mike Mendelsohn/DC/USEPA/US 04/16/2008 09:33 AM

To Janet Andersen/DC/USEPA/US@EPA, Sheryl Reilly/DC/USEPA/US@EPA, Chris Wozniak/DC/USEPA/US@EPA, Elizabeth Milewski/DC/USEPA/US@EPA

СС

Subject Fw: taste panel for transgenic melons

Internal Deliberative



Thanks.

Mike Mendelsohn
Senior Regulatory Specialist
Office of Pesticide Programs/ Biopesticides and Pollution
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---- Forwarded by Mike Mendelsohn/DC/USEPA/US on 04/16/2008 08:54 AM -----



"Gillis, Karen" <kgillis@ehs.ufl.edu> 04/08/2008 04:12 PM

To Mike Mendelsohn/DC/USEPA/US@EPA, <jones.kathleen@cfsan.fda.gov>
cc "Collis, Philip" <pcollis@ehs.ufl.edu>

Subject taste panel for transgenic melons

Hi Drs. Mendelsohn & Jones,

I last emailed w/ a similar question in June of 2006, so I'm not even sure this email will reach you – hope so, as you were helpful last time. In 2006, I asked about a taste panel to test a genetically engineered flavor-modified tomato. This time it is a muskmelon that is constructed to be delayed ripening (similar to the FlavrSavr tomato) and has a glyphosate selectable marker.

Neither the EPA nor the FDA regulated consumption of the taste-modified tomato, but you provided guidance suggesting that the researcher should provide evidence of GRAS status, the Institutional Biosafety Committee should evaluate the taste panel request, and an informed consent should be developed and approved by the Institutional Review Board.

Would the same recommendations apply?

Attached below is more info.

Thank you,

Karen D. Gillis, MS, RBP

Biological Safety Officer

University of Florida

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Request for Approval for tasting

Previous United States Department of Agriculture/Caribbean Basin Administrative Group (USDA/CBAG) project funding led to the development of two transgenic inbred lines (TGM-AS-1 and TGM-AS-2) of the male parent of 'Galia' muskmelon (Nuñez-Palenius et al., 2005). Fruit which developed on these lines exhibited delayed ripening. The approach used a gene encoding an important regulator enzyme, ACC oxidase (ACO-1), which works in the last step of ethylene synthesis.

Ethylene is a natural plant product that is produced by all plant tissues. It is a hormone that regulates plant growth, development and senescence (Kader, 2002). In fruit production, it is responsible for fruit ripening and abscission from the plant. The antisense technology used in this research did not involve the introduction of a new component; instead, it shut-off the gene responsible for ethylene production. In this case, the ACC oxidase gene (ACO-1) was antisensed, therefore reducing the level of ethylene synthesis in the fruit. This is not the first introduction of antisense technology to human consumption. Antisense technology helped produce the first genetically engineered commercial food product sold in the U.S. market, the Flavr Savr™ tomato (Kramer and Redenbaugh, 1994).

This research also involved other genetic engineering. An additional gene was inserted for glyphosate, a selectable marker used to identify the genetically engineered plants from the normal plants. The glyphosate gene is currently used in many herbicide-resistant crops that are commercially grown throughout the world (soybean, corn) and no risks have been found with food products of glyphosate-resistant crops (Cerdeira and Duke, 2006; FAO, 2005). The antisense lines have been produced under USDA-approved conditions using standard commercial greenhouse practices at the UF Plant Science Research and Education Unit in Citra, FL.

The initial antisense muskmelon lines from tissue culture produced fruits which ripened either very slowly or essentially not at all and produced less ethylene compared to wild-type fruits. Other postharvest quality characteristics of the transgenic fruit were not significantly different from the wild-type fruit, denoting that the transgenic melons were comparable to the wild-type melons, even with the newly inserted gene. From the transgenic male parental lines, transgenic F₁ 'Galia' Antisense ACC-oxidase hybrids were developed. The antisense 'Galia' fruit produce less ethylene than the original hybrid and ripen at a slower rate. Fruit quality characteristics such as Soluble Solids Content, which is a measure of sweetness, are similar to the original 'Galia'. The

objective of the proposed taste panel is to determine if the antisense 'Galia' muskmelon is similar in flavor to the original Galia muskmelon.

Taste panelists will be asked to smell and eat four samples of muskmelon, which will each have their own identification number. The samples will be: 1.) Original Galia muskmelon harvested at a fully-ripe stage; 2.) Antisense ACC-oxidase Galia muskmelon harvested at a fully ripe stage; 3.) Original Galia muskmelon harvested prior to full-slip; and 4.) Antisense ACC-oxidase Galia muskmelon harvested prior to full-slip. Panelists will be asked to smell and eat each sample and then answer a series of questions.

Testing will take place at the Food Science facilities in collaboration with Dr. Charlie Sims. Dr. Sims will run the tests using his standard procedures. Volunteers will be given food vouchers or a soft drink as compensation for participation.

We will be happy to address any questions regarding this request.

Further Information on Antisense ACC-oxidase Galia muskmelon:

Nunez-Palenius, H.G., D.J. Cantliffe, D.J. Huber, J. Ciardi, H.J. Klee. 2005. Transformation of a muskmelon 'Galia' hybrid parental line (*Cucumis melo* L. var. *Reticulatus* Ser.) with an antisense ACC oxidase gene. Plant Cell Reports. Vol. 25, pp. 198-205.

Nunez-Palenius, H.G., D.J. Cantliffe, H.J. Klee, D.J. Huber. 2007. A single insertion of ACC Oxidase gene in antisense orientation extends the shelf life in muskmelon 'Galia' hybrid parental line (*Cucumis melo* L. var. *reticulatus* Ser.). Acta Horticulturae. 2007. Vol. 731, pp. 421-426.

Nunez-Palenius, H.G., D.J. Huber, D.J. Cantliffe, H.J. Klee. 2007. Fruit ripening characteristics in a transgenic 'Galia' male parental muskmelon (*Cucumis melo* L. var. *reticulatus* Ser.) line. Postharvest Biology and Tech. Vol. 44, pp. 95-100.

Further information on ethylene and Flavr Savr ™ Tomato:

Kader, A. 2002. Postharvest technology of horticultural crops, third edition. Univ. of CA, Ag. And Nat. Res. Pub. 3311. Oakland, CA.

Kramer, M. and K. Redenbaugh. 1994. Commercialization of a tomato with an antisense polygalacturonase gene: The FLAVR SAVR™ tomato story. Euphytica. Vol. 79, pp. 293-297.

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